



*Domestic
Shortening
Recipes*

“DOMESTIC”

The Perfect Shortening

GOOD pastry and cakes are not merely happenings. In the majority of cases they are the results to be expected from the use of a good Shortening.

“Domestic” is a 100% Vegetable product. (It contains no animal fat.) It possesses all the qualities so essential to the making of light, delicious cakes and pastry.

You will be surprised with its fresh, wholesome flavour, the ease with which it creams up, the splendid volume which it produces and last, but not least, you will appreciate the economy of using “Domestic.”

Use it over and over again—It will not carry flavour from one food to another. After using, merely heat, strain it and you may use it again.

Try these few interesting recipes and learn the contentment of baking with The Perfect Shortening.

Lemon Meringue Pie

- 1 baked pie shell.
- $\frac{1}{2}$ cup sifted flour.
- $\frac{1}{2}$ teaspoon salt.
- $1\frac{1}{4}$ cups sugar.
- 1 cup boiling water.
- $\frac{1}{3}$ cup milk.
- 3 egg yolks.
- $\frac{1}{2}$ tablespoon “Domestic Shortening.”
- $\frac{1}{4}$ cup strained lemon juice.
- Grated rind 1 lemon.

Meringue

- 4 tablespoons powdered sugar.
- $\frac{1}{4}$ teaspoon salt.
- 3 egg whites, stiffly beaten.

Mix flour, sugar and salt in top of double boiler, add hot water, stirring constantly, then add milk. Cook until thickened, stirring constantly. Pour slowly over egg yolks, beating vigorously. Return to double boiler and continue cooking until mixture thickens. Add “Domestic Shortening,” lemon juice

and rind. Cool. Pour into pie shell. Beat egg whites until stiff, add powdered sugar and salt; spread on the pie. Brown the meringue in a hot oven.

Martha Washington Pie

$\frac{1}{3}$ cup "Domestic Shortening".

1 cup sugar.

2 eggs.

$1\frac{1}{2}$ cups flour.

2 teaspoons baking powder.

$\frac{1}{4}$ teaspoon salt.

$\frac{1}{2}$ cup milk.

1 teaspoon vanilla.

$\frac{3}{4}$ cup nuts.

$\frac{1}{2}$ pint 32% cream.

Candied cherries.

Cream the "Domestic Shortening" and sugar together. Add eggs beaten until light. Sift flour, baking powder and salt together and add alternately with milk to the first mixture. Beat thoroughly and add vanilla and nuts. Bake in two square layer cake pans in a moderate oven (375° F.). When cool, put whipped cream, sweetened and flavoured, between layers and on top. Mark in squares and dot a cherry on the top of each square.

Date Layer Cake

$1\frac{1}{2}$ cups sugar.

$\frac{3}{4}$ cup "Domestic Shortening."

3 eggs.

1 cup milk

3 tablespoons cocoa.

3 tablespoons hot milk.

$2\frac{1}{4}$ cups flour.

3 teaspoons baking powder.

1 teaspoon salt.

$\frac{1}{2}$ teaspoon soda.

2 teaspoons vanilla.

$1\frac{1}{2}$ cups chopped dates.

Cream the "Domestic Shortening," add sugar gradually and cream thoroughly. Add egg yolks, well beaten. Mix and sift flour, baking powder and salt and add alternately with the milk. Stir cocoa in hot milk until smooth, add soda, then add to first mixture. Fold in stiffly beaten egg whites and vanilla. Add chopped dates. Mix well, then pour into three well greased layer cake pans and bake about 25 minutes in a moderate oven. (350° F.)

(For Frosting—See Next Page)

Frosting for Date Layer Cake

- 3 egg whites.
- 3 cups brown sugar.
- $\frac{3}{4}$ cup hot water.
- $\frac{1}{2}$ cup chopped walnuts.

Beat egg whites until stiff, pour hot water over sugar and stir until dissolved, then bring to boiling point. Do not stir. Cook until it spins a thread. Remove from fire, pour slowly over egg whites, beating constantly. Beat until cool, add chopped walnuts and spread between layers, on top and around sides of the cake.

Scotch Scones

- 2 cups bread flour.
- 4 teaspoons baking powder.
- 2 tablespoons sugar.
- 5 tablespoons "Domestic Shortening."
- $\frac{1}{2}$ teaspoon salt.
- $\frac{1}{2}$ cup milk.
- 2 eggs.

Mix and sift dry ingredients, cut in "Domestic Shortening". Add milk and eggs, and mix thoroughly. Toss on a lightly floured board, pat with hands to $\frac{1}{4}$ inch thickness. Spread one half with jelly, cover with the other half. Cut into squares, then crosswise to form triangles. Brush with milk, and bake in a hot oven (425° F.) for 15 to 20 minutes.

Salmon Cutlets

- 2 cups cold salmon.
- 2 tablespoons chopped parsley.
- $\frac{1}{2}$ teaspoon lemon juice.
- 1 cup thick white sauce.
- 1 egg.
- 2 tablespoons water.

Flake salmon, add parsley, lemon juice and hot white sauce and mix well. Chill. Shape into cutlets. Roll in fine bread crumbs. Beat the egg, add the water, dip in egg mixture and roll again in bread crumbs.

Fry in "Domestic Shortening," hot enough to brown a cube of bread in 60 seconds—about 5 minutes. Drain on brown paper and serve with hot tomato sauce.